

# *Silver Package*

## **Champagne Toast**

### **Four Hour Open Bar**

*Featuring Unlimited House Brand Cocktails, Domestic Beer, Wine,  
Assorted Soft Drinks*

### **Reception Cold Selection**

*Artisan Cheeses with Gourmet Crackers*

**OR** *Fruit Fondue Display*

### **Salad Choices**

*(Select 1)*

*Caprese, Caesar, Gourmet Club, Dressed House Salad  
Fresh Baked Rolls with Butter*

*(Select 2)*

*Chicken Cordon Bleu  
Chicken Marsala or Piccata  
Grilled Salmon with Champagne Dill Sauce  
Lemon Crumb Cod*

*8 oz. Roast Prime Rib of Beef  
Sliced Loin of Pork  
Sliced Roast Top Sirloin*

**OR**

### **Premier Buffet**

*(for an additional \$10.00 per guest – see page 4)*

### **Accompaniments**

*(Select 2)*

*Au Gratin Potatoes, Broccoli Casserole, Baby Carrots Almondine,  
Garlic Mashed Potatoes, Green Beans with Mushrooms or Bacon,  
Heirloom Potato Medley, Oven Roasted Red Potatoes,  
Sugar Snap Peas with Carrots, Wild Rice*

*Cake Cutting and Serving • Freshly Brewed Coffee and Tea  
Eight Point Table Linen in White, Ivory or Black  
Napkins and Chair Covers in White, Ivory or Black  
Bows – a selection of colors*

*Elegant Mirrored Candle Centerpiece or Floral Arrangement*

***\$68.00 per guest/inclusive***

